**Article:** P204035

**Product Family:** Inox-Pro Cookware

# Inox-Pro sauté pan 35 cm stainless steel induction-ready in satin finish

A striking combination of strength, performance and style, the Inox-Pro sauté pan by Pujadas stands out from the rest. With a sandwich base that features an aluminum core between two layers of stainless steel, this sauté pan offers exceptionally fast heat, even distribution and induction compatibility. The body is made of 18/10-grade stainless steel for impressive durability and longevity, while the satin finish creates a sleek appearance that hides signs of wear. The wide base and straight sides are perfect for a variety of applications, including sautéing, searing, shallow frying and more. The strong tubular handle features a reliable welded connection, as well as a hole in the end for convenient hanging storage. With a smooth interior, this pan promises quick, easy cleaning. The sleek design of this NSF-certified sauté pan will look stunning on your gas, vitroceramic, electric or induction range.

## MODEL INFORMATION

| | |
|---|---|
| EAN 13 | 8421661204354 |
| (W) Width (CM) | 67.9 |
| (D) Depth (CM) | 35 |
| (H) Height (CM) | 19.9 |
| (DI) Diameter (CM) | 35 |
| Capacity (L) | 6.7 |
| Weight (KG) | 2.96 |
| Construction Material | Stainless Steel |
| Material Type | Metals |
| Case Lot | 1 |

## Features & Benefits

- Stainless steel body offers impressive durability and longevity
- Sandwich base, with an aluminum core, for fast and even heat distribution
- Satin finish creates a sleek appearance and hides signs of wear
- Strong tubular handle features a reliable welded connection
- Hole in handle for convenient hanging storage
- Smooth interior allows quick cleaning
- 35-centimeter sauté pan
- Induction-ready
- NSF-certified
- Ideal for gas, vitroceramic, electric or induction ranges

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